

STATE OF CONNECTICUT DEPARTMENT OF ENVIRONMENTAL PROTECTION

Pages 2 through 4 are hereby incorporated by reference into this permit

		Town No. Premise No.		Permit No.	Stack No.			
		089 0065		0028	01			
Equipment Classification			Г	Date Issued	Expiration Date			
Fuel Burning Incinerator	Process Mfg. Other_			4/16/96	(none unless noted)			
PERMIT TO: X Construct X Operate Other This supercedes Permit issued 7/21/87. Modified construction and operating permit.								
PREMISE TYPE:	Premise w/potential emissions ≥ 100 TPY without permit (i.e., EPA-"Major Sou	emissi with p	se w/potential ons ≥ 100 TPY ermit EPA-"Major Source	en (i.	remise w/potential nissions < 100 TPY e., EPA-"Minor Source")			
TYPE OF POLLUTANT FOR WHICH A PREMISE IS A "MAJOR SOURCE":	$\begin{array}{ c c c }\hline X & SO_2 \\\hline \hline X & NO_2 \\\hline \hline & CO \\\hline \hline & TSP \\\hline \hline & VOC \\\hline \hline & PM-10 \\Other \\\hline \end{array}$	SO ₂ NO ₂ CO TSP VOC PM-10 Other)					
TYPE OF MODIFICATION:	Major Modification	X Minor	Modification	□ No	ew Siting			
TYPE OF SOURCE:	A2 SOURCE (Actual 1) For	A1 SOURCE (Actual Emissions ≥ 100 TPY or for a premise with controls, potential emissions ≥ 100 TPY) A2 SOURCE (Actual Emissions < 100 TPY, and; 1) For a premise without controls, potential emissions ≥ 100 TPY, or 2) For a premise with controls, maximum uncontrolled emissions ≥ 100 TPY) B SOURCE NSPS SOURCE NESHAPS SOURCE						
Equipment Description PC-50 POTATO CHIP FRYER	#2							
Location of Equipment (No. & Street, Town, Zip)								
1886 UPPER MAPLE STREET, DAYVILLE, CONNECTICUT 06241								
Firm Name FRITO-LAY, INC.								



STATE OF CONNECTICUT NT OF ENVIRONMENTAL PROTECTION

THE PROPERTY OF THE PARTY OF TH	Town No.	Premise No. 0065		Permit No. 0028		Stack No.
Equipment Classification Fuel Burning Incinerator Process Mfg.	Other	-	Date Is: 4/16/9			tion Date inless noted)

The following shall be constructed/operated in accordance with the specifications listed in the permit application, with the terms of the permit letter, and with all applicable sections of the Regulations of Connecticut State Agencies.

EQUIPMENT DESCRIPTION (I.D.): PC-50 POTATO CHIP FRYER #2

MAXIMUM DAILY RAW MATERIAL INPUTS: 768,000 #/day raw potatoes

77,000 #/day vegetable oil

OPERATING HOURS: 8760 per year, 24 hours per day

MINIMUM STACK HEIGHT: 82 ft above grade

AIR POLLUTION CONTROL EQUIPMENT REQUIREMENTS:

Two (2) oil mist eliminators capable of achieving a minimum 70% efficiency in reducing TSP emissions.

CONTROL EQUIPMENT MAINTENANCE PROVISIONS:

Maintenance of the oil mist eliminators shall consist of weekly cleaning of the pads to remove accumulated vegetable oil collected during operation of the system. Maintenance of the fan shall be performed to assure that it maintains sufficient air flow through the oil mist eliminators. Pads must be replaced prior to deterioration of the wire mesh.

AUXILIARY EQUIPMENT:

Operation of P.C. Fryer #2, Permit No. 089-0028, also includes a salter hood vent which must be operated at all times with a Rotoclone Scrubber. This unit shall have a minimum removal efficiency of 75%.

RECORD KEEPING REQUIREMENTS:

Records indicating continual compliance with all above conditions must be kept on site at all times and made available upon Departmental request for the duration of this permit.

Firm Name FRITO-LAY, INC.
Location of Equipment (No. & Street, Town, Zip) 1886 UPPER MAPLE STREET, DAYVILLE, CONNECTICUT 06241
Sidney J. Holbrook, Commissioner, or Designated Agent /s/Sidney J. Holbrook



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EQUIPMENT DESCRIPTION (I.D.): PC-50 POTATO CHIP FRYER #2

Records must be maintained on site and available for inspection upon request noting the following:

- 1. daily material input amounts
- 2. daily, weekly or as required maintenance
- 3. performance of all required maintenance on the oil mist eliminators

Records indicating continual compliance with all above conditions must be kept on site at all times and made available upon Departmental request for the duration of this permit.

Firm Name	
FRITO-LAY, INC.	
Location of Equipment (No. & Street, Town, Zip)	
1886 UPPER MAPLE STREET, DAYVILLE, CONNECTICUT 06241	

TABLE 1, ALLOWABLE EMISSIONS

		OPERATING MODE ID: P.C. FRYER #				#2		
REPORTAL PRINTE					Town No.	Premise No. 0065	Permit No. 0028	Stack No.
CRITERIA POLLUTANTS	LB/HOUR						7	ГРҮ
TSP	2.5							10.95
SO _x expressed as SO ₂								
NO _x expressed as NO ₂								
HC/VOC	0.08							0.35
СО								
Pb								
PM-10								
NON-CRITERIA POLLUTANTS								
COMMENTS:								
Firm Name FRITO-LAY, INC.								
Location of Equipment (No. & Street. Town. Zip) 1886 UPPER MAPLE STREET, DAY	VILLE, CONNI	ECTICUT (06241					